

FRANCA

No. 81 Macleay St
Open 7 days



Potts Point 2011
Brunch til late

LES BOISSONS

Bubbles and Rosé (by the glass)

NV Chandon 'Blanc de Blanc', VIC.....	14
NV Ruinart 'R' Brut, Champagne	25
2008 Dom Perignon, Champagne	61
Chateau L'Aumerade 'Marie Christine', Provence.....	15

BEERS

Heineken, Holland.....	10
Malt Shovel Brewers, XPA, NSW	11

COCKTAILS

THE ARTIST	20
<i>Belvedere Vodka, Seasonal Red Fruits, Coconut Skin, Vermouth and Lemon</i>	

STONE FRUIT BELLINI	19
<i>White Peach and Apricot Puree, Apple Cider reduction topped up with Chandon NV Blanc de Blanc</i>	

HIKING IN PROVENCE	20
<i>Olmecca Blanco Tequila, Pineapple Juice, Honey, Citrus and Lavender Oil</i>	

FRANCA OLD FASHIONED	22
<i>Glenmorangie Original Whisky, Drouin Calvados, Smoked Date Syrup, Sherry and Black Walnut Bitters</i>	

PIECE OF THE PUZZLE	20
<i>Beefeater 24 Gin, Mandarin Shrub, Cocchi Americano, Lemongrass and Lemon</i>	

PIMP MY SIDE-CAR	21
<i>Hennessy VSOP Cognac, Grapefruit and Lemon Curd, Cointreau, Lemon and Peyschaud's Bitters</i>	

WINTER'S WIND	19
<i>Beluga Vodka, Franca Rhubarb Soda, Rinomato Apertivo, Lemon</i>	

SUNSET IN IBIZA	20
<i>Havana 7yr Rum, Rumbullion Spiced Rum, Demerera Syrup, Peppermint, Bitters</i>	

EXECUTIVE CHEF
Alex
XXXXXXXXXXXX

15% SURCHARGE APPLIED TO PUBLIC HOLIDAYS
WWW.FRANCA.COM.AU

DE LA MER

FRESH FROM THE OCEAN

Oysters - Sydney Rock.....	4.5per piece
- Pacific.....	4.5per piece
Spanner Crab.....	MP
Signature Caviar, Blinis, Crème Fraiche (30gr/50gr).....	85/125

— PÉCHE —

(Oysters, King Prawns, Tuna Sashimi and Dressed Crab) 85

COMMENCER

TO BEGIN WITH

Tuna Sashimi Nicoise, Olive Tapenade, Egg.....	26
Stuffed Tomato, Fregola, Tofu, Basil.....	18
Beef Tartare, Jerusalem Artichoke, Chives	24
Foie Gras Terrine, Rhubarb, Pain d'Epice 35gr/ 50gr.....	24/32
Beetroot, Ricotta, Black Sesame	18
Pork Jowl, Parsnip, Roasted Pear, Jus.....	22
Basil and Eggplant Tortellini, Ratatouille Consommé	24
Scallops, Pumpkin, Almond, Beurre Blanc	30
Burrata, Lemon, Tomato, Kalamata Olive.....	22

CONTINUER

THE MAIN EVENT

Corn Fed Chicken, Walnut, Mesclun, Jus	38
Sirloin (250gr), French Fries, Béarnaise.....	42
Wagyu Bavette, Escalloit, French Peas, Jus.....	40
Grass Fed Eye Fillet, Pom Purée, Jus.....	58
John Dory, Cauliflower, Capers, Parsley	44
Ocean Trout, Clams, Baby Cos, Brussel Sprouts, Chestnuts.....	42
Murray Cod, Broccoli, Celeriac, Blue Swimmer Crab.....	46

— CHASSE —

Venison a la Royale, Carrots, Muntries 49

Duck Breast, Eggplant, Freekah, Jus..... 46

POUR LA TABLE

SHARE PLATES

Lamb Rack, Couscous, Eggplant, Piperade	45
Bouillabaisse Pasta, Red Mullet, Whiting, Clams	65

ACCOMPAGNEMENTS

SIDES

Pomme Puree	12	Roast Pumpkin and Goats Cheese.....	14
Gratin Dauphinois.....	14	French Fries	10
Steamed Vegetables.....	10	Mesclun Salad	11

DESSERTS

SWEET TREATS

Hazelnut Millefeuille, Raspberry Sorbet, Coconut.....	20
Passionfruit Souffle, Almond Craquelin, Pop Corn Ice Cream.....	21
Dark Chocolate Bar, Peanut Praline, Banana and Lime	18
White Chocolate Crème caramel, Blood Orange Sorbet.....	18

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A Potts Point Brasserie